

# Calhoun County Connections



December  
2014

## Special Points of Interest

- ❖ Winter Weather Awareness
- ❖ Juvenile Home Angel Tree
- ❖ December Happenings
- ❖ Spice of the Month
- ❖ December Recipes
- ❖ New Hires
- ❖ Employee Milestones
- ❖ 2015 Holiday Schedule

## Winter Weather Awareness

### Michigan Winter Weather

#### Awareness Week

- The week of November 2nd through 8th was declared "Winter Hazards Awareness Week" in Michigan. Everyone was urged to learn more about protecting themselves...their families...and their homes during the winter season. I have attached detailed information for your review. (PDF sent with email of this newsletter)
- According to the National Weather Service (NWS), Michigan had one the harshest winters on record last season, with record snowfall in Detroit, Flint and Petoskey. It was the coldest winter on record for the Upper Peninsula. Across the Lower Peninsula, it was a top ten coldest winter at all locations, with most reporting a top five coldest winter including the coldest on record in Gaylord. When combining the amount of snow, the continuous snow cover and the cold, few other winters can compare. Many other records fell during the winter months including consecutive days below freezing and number of days with a temperature below zero in Upper Michigan, as well as a record for consecutive days of snow cover across Southeast Michigan. The impacts from the winter were felt across the state with tens of millions of dollars in damages.

### <<< PREPARE NOW >>>

Take the time now to set aside emergency supplies for your home and automobile(s). This includes a first aid kit, battery powered radios (including a NOAA All-Hazards Weather Radio), flashlights, extra batteries, matches, blankets or sleeping bags, warm clothes, and non-perishable food. Keep vehicles properly maintained and filled with fuel to avoid being caught in a dangerous situation while traveling.

Stay Safe!

**Durk L. Dunham - Director**  
**Calhoun County Sheriff's Office**  
**Emergency Management Division**  
**Board Chair - Region 5 - EMHSD**  
**161 East Michigan Avenue**  
**Battle Creek, MI 49014**  
**Office: 269-969-6430**  
**Mobile: 269-317-7718**  
**Fax: 269-969-6428**  
**Email:**  
[ddunham@calhouncountymi.gov](mailto:ddunham@calhouncountymi.gov)  
**Website:**  
[www.calhouncountysheriff.info](http://www.calhouncountysheriff.info)

## JUVENILE HOME ANGEL TREE

Please take a tag from our Angel Tree to purchase a gift for the residents of the Juvenile Home. All gifts will remain at the Juvenile Home. If you wish to wrap the gift, please attach the tag to the outside of the package. Your gift may be dropped off at the Juvenile Home or where you picked up the tag. We will be collecting all gifts on Friday, December 19, 2014.

If there are any questions, please contact Sandy Eis at 781-7221 or 789-3500.

Thank you for your generosity.

Tags can be picked up at the Juvenile Home, Justice Center (cafeteria), Human Resources, Family Fare in Albion, Marshall Animal Care Center, Family Video in Marshall, Dr. Walker (Mansion Street OB/GYN).



# December Happenings

## 1st Annual Jingle Bash Holiday Arts & Craft Show

Join us for the FIRST annual "Jingle Bash" Holiday Arts & Craft show at Kellogg Arena in Battle Creek MI. WEG Events has gathered some of the most talented vendors around West Michigan, for this highly anticipated event! Our vendors include local talent to crafters from the Chicago and Detroit area, providing a unique shopping experience for all our shoppers! With 100 + Vendors expected, ranging from amazing arts and crafts to clever independent home businesses, you are sure to find that special something for that hard to shop for favorite on your Holiday list. Bring your friends, kids and neighbors for a day of shopping at Jingle Bash Holiday Arts & Craft Show at Kellogg Arena!

December 13th 2014. Doors open at 9:00am and doors will close at 4:00pm.

<http://www.wirtzentertainmentgroup.com/jingle-bash.html>



December 18-23 5pm to 8pm

\$4 Binder Park Zoo Members \$5 Non-members

Children under 2 are FREE

Enjoy the Zoo decorated for the holidays! Stroll along lighted paths viewing some of our weather-hardy animals on exhibit enjoying the winter season. Then head indoors for time with Santa, stories with Grandma Claus, unlimited **FREE** carousel rides, up-close animal meet and greets, seasonal holiday refreshments, special activities, and more. (Wild Africa will be closed.)

<http://www.binderparkzoo.org/specialPages/zoolights.php>

## Happenings in Marshall



**Girls' Night Out - Hangin' the Holly**

Thursday, December 11 | 5:00 pm to 8:30 pm

Select retailers in downtown Marshall.

Call the Chamber office for more details

at 269.781.5163

- ❖ **The Mitten Mart, a Fountain Clinic Fundraiser** December 5, 12:00 pm to 7:00 pm  
B. E. Henry Building, 715 South Marshall Street Event Contact: [www.fountainclinic.org](http://www.fountainclinic.org)
- ❖ **Brass Band Battle Creek Holiday Concert** December 6, 7:30 pm  
W. K. Kellogg Auditorium, 50 West Van Buren Street, Battle Creek Event Contact: [www.bbbc.net](http://www.bbbc.net)
- ❖ **Marshall Historical Society Candlelight Walk** Various dates and times, visit website for details and tickets  
Event Contact: [www.marshallhistoricalsociety.org](http://www.marshallhistoricalsociety.org) or leave message at 269.781.8544
- ❖ **Tea at the Governor's Mansion** \*free to the public December 7, 1:00 pm to 5:00 pm  
The Governor's Mansion, 612 South Marshall Street Event Contact: [marshallmuseum@gmail.com](mailto:marshallmuseum@gmail.com)
- ❖ **The Best Christmas Pageant Ever** Various dates and times, visit the website for details  
Franke Center for the Arts, 214 East Mansion Street Event Contact: [www.frankecenterforthearts.org](http://www.frankecenterforthearts.org)
- ❖ **The Christmas Present, a Christmas show with the Old Maple Grove Church**  
December 21, shows at 2:00 pm, 5:00 pm and 8:00 pm Calhoun County Fairgrounds, 720 Fair Street, Marshall  
Event Contact: Mary 269.781.5444

# Spice of the Month: Nutmeg



The nutmeg seed is egg-shaped, about the size of a small walnut, and covered in a lacy red covering called mace, which is another spice. It takes at least seven years for the nutmeg tree to produce both spices. One tablespoon of nutmeg has just shy of 40 calories, 1 gram of fiber and B-vitamins like thiamin, B6 and folate. You will also find minerals like copper, iron and potassium.

Whether in whole seed or powdered form, keep it in a tightly sealed jar away from light and heat. Whole seed can last up to four years; powdered spice for one. Whole seeds offer a fresher flavor, but require a fine grater to create tiny shavings for cooking.

As a culinary spice, nutmeg is pungent and sweet, and a small amount goes a long way. It is often associated with winter holidays and is used in baked goods, eggnogs and winter puddings. In the Netherlands and Italy, where it is a popular spice for savory dishes, it is added to vegetables, sausages, meat and preserves.

I always keep a nutmeg seed and a fine grating rasp in my kitchen. Nutmeg is not just for holiday drinks or baked desserts; it can add a deep, complex, nutty flavor to a wide variety of foods. Try it on raw fruits: grate fresh nutmeg onto fresh apples, pears, pineapple slices, or even add a pinch to fruit salads. Add a squeeze of fresh lemon for even more punch.

Grated nutmeg works well on vegetables too; try it on roasted potatoes, pumpkin, steamed cabbage and all types of squash. It even makes Brussels sprouts taste amazing. It also pairs well with foods cooked in coconut oil.

Nutmeg has sedative properties, so add some to warm milk if you suffer from insomnia. In large quantities, it can actually be toxic, but you don't run that danger in most culinary applications.

## Simple cures by [www.completewellbeing.com](http://www.completewellbeing.com)

- ✓ Nutmeg can also be used to soothe common problems.
- ✓ **To control acne**, grind 2 – 3 nutmeg seeds and add little milk to make a paste. After washing the face with warm water, pat it dry, and then spread the paste evenly over the acne. After two hours, use warm water to remove the paste, followed by cold water to close the pores. This paste also acts as a scrub to treat blackheads.
- ✓ **To promote sleep**, drink one cup of milk boiled with 1/4th teaspoon of ground nutmeg.
- ✓ **To soothe eczema [red scaly patches]**, make a nutmeg paste by grinding nutmeg seeds with water and smear the paste over the scaly patches.
- ✓ **To calm chest cold**, make a paste of nutmeg powder and flour with water. Cover the cotton cloth with paste and apply to the chest.

## Ingredients:

16 ounces frozen chopped spinach, defrosted  
(squeeze out all of the water from the frozen spinach).  
1 small onion, minced  
2 tablespoons olive oil  
1/2 teaspoon kosher or sea salt (1/4 teaspoon table salt)  
1/4 teaspoon freshly ground black pepper  
1/4 teaspoon ground nutmeg (freshly grated if you have)  
1/4 teaspoon cayenne pepper powder  
8 ounces mascarpone cheese, softened at room temperature  
1/2 cup grated parmesan cheese

## Directions:

1. Preheat the oven to 350°F.
2. Take a handful of the defrosted spinach and squeeze and discard the water from the spinach. Squeeze as much of the water out as you can, you should get about a little less than a cup of spinach water.

3. Heat a saute pan over medium heat. When hot, add the olive oil and swirl to coat. Add the onions and saute until soft and translucent, about 4-5 minutes (take your time, if you do this over high heat, the onions will burn and become bitter). Add the spinach and saute until the spinach is warm, but still bright green about 30 seconds.

4. Season and toss with salt, pepper, nutmeg and cayenne. Turn off the heat and stir in the mascarpone cheese and the grated parmesan.

5. Pour into 2 small ramekins (or other oven-safe dish) and bake for 30 minutes until the cheese is bubbling around the edges. Serve warm with pita chips, bread or celery sticks.





## December Milestones

### 25 YEARS & Over

**Stephen Miller - 39 yrs**

*Circuit Court*

**Cheryl McDonagh - 32 yrs**

*District Court*

**Doug Shilling - 30 yrs**

*Road Department*

**Jeryl Schoepke - 25 yrs**

*Finance*

**Sarah Parker - 25 yrs**

*Circuit Court*

### 20 YEARS

**Phil Weitzel**

*Road Department*

**Rudolf Vergin**

*Sheriff's Department*

### 15 YEARS

**Karen Wilkins**

*Prosecutor*

**Cindy Schroeder**

*Prosecutor*

**Sally Swarthout**

*Clerk Register*

### 10 YEARS

**Tisha Flickinger**

*Circuit Court*

**Jami Hester**

*Circuit Court*

**Christopher Scott Owens**

*Sheriff's Department*

### 5 YEARS

**Tyler Paesens**

*Sheriff's Department*

**Nickolas Gotts**

*Sheriff's Department*

## New Hires

**Amanda Keenan**

*CCCD*

**Haley Preston**

*Juvenile Home*

**Deandre Perry**

*Sheriff's Department*

**Robin Twiest**

*Health Dept.*

**Amy Wallace-Robinson**

*Land Bank*

**Elizabeth Renaud**

*Juvenile Home*

# Have your eggnog and eat it too

## Eggnog French Toast Bake

### Ingredients:

1 loaf Texas Toast style thick sliced bread  
(or a loaf of French bread) cut into 2 inch  
cubes (about 5 cups)

2 1/2 cups eggnog

6 eggs

1/3 cup brown sugar

1/2 tsp nutmeg

1 tsp cinnamon



### Directions:

(Preheat oven to 350°F)

Arrange the bread cubes in a 9x13 inch baking pan.

In a separate bowl, whisk together the remaining ingredients. Pour over the bread, toss lightly to coat.

Cover and refrigerate for at least 3 hours, up to 24 (I recommend refrigerating overnight).

Bake French Toast uncovered for 35 minutes or until golden brown. Serve warm.

## Eggnog Crème Brulee

### Ingredients:

8 cups water

2/3 cup Eggnog

3/4 cup heavy cream

1/2 cup whole milk

1/8 teaspoon freshly grated nutmeg

5 large egg yolks

1/3 cup plus 1/4 cup granulated sugar

### Directions:

Heat the oven to 300°F and arrange a rack in the middle. Bring the water to a simmer in a medium saucepan over high heat; keep at a simmer.

Combine the eggnog, cream, milk, and nutmeg in a medium saucepan and bring to a simmer over medium heat. Meanwhile, whisk together the egg yolks and 1/3 cup of the granulated sugar in a medium bowl until pale yellow and thick, about 3 minutes.

While whisking constantly, slowly pour the heated eggnog mixture into the yolks in a steady stream. Once combined, divide the mixture among 6 (4-ounce) ramekins and place in a 13-by-9-inch baking dish.

Pour the hot water between the ramekins until it reaches two-thirds of the way up the sides (you may not need all of the water). Cover the baking dish with aluminum foil and poke a few holes in it with a skewer or knife to allow steam to escape.

Bake until the centers of the custards are just set, about 30 to 35 minutes. Remove from the oven and transfer the custards to a wire rack to cool to room temperature, about 30 minutes. Cover the ramekins with plastic wrap and refrigerate until completely chilled, about 1 hour.

When ready to serve, heat the broiler to high and arrange a rack in the upper third. Place the custards on a baking sheet and sprinkle about 2 teaspoons of the remaining 1/4 cup sugar evenly over each. Place under the broiler until the sugar is caramelized and golden brown, about 1 to 2 minutes—watch carefully to avoid burning. (Alternatively, you can use a kitchen torch.) Serve immediately.



# Calhoun County

## Human Resources Department

### 2015 Holiday Schedule



Holiday	Date	Date Observed if Different than
New Year's Day (2015)	Thursday, January 1	
Martin Luther King, Jr. Day	Monday, January 19	
Presidents' Day	Monday, February 16	
Good Friday (1/2 day-p.m.)	Friday, April 3 (Begins at Noon)	
Memorial Day	Monday, May 25	
Independence Day	Saturday, July 4	Friday, July 3
Labor Day	Monday, September 7	
Veteran's Day	Wednesday, November 11	
Thanksgiving Day	Thursday, November 26	
Day after Thanksgiving	Friday, November 27	
Christmas Eve	Thursday, December 24	
Christmas Day	Friday, December 25	
New Year's Eve	Thursday, December 31	
New Year's Day (2016)	Friday, January 1	